



As seen on TV

Featured Recipe
www.SalsaSenorita.com



Salsa Senorita's Spanish Rice Bake

Ingredients

- 1 lb. ground beef
- ½ cup onion
- ¼ cup poblano peppers
- 1 jar Salsa Senorita
- 1 cup water
- ¾ cup long grain rice (uncooked)
- 1 teaspoon salt
- 1 teaspoon brown sugar
- ½ teaspoon Worcestershire sauce
- 1/8 teaspoon pepper
- ½ cup shredded Monterrey Cheese
- 2 tablespoons chopped cilantro



Directions

Preheat oven to 375 degrees. Brown ground beef in a large skillet. Drain off excess fat. Stir in onion, peppers, salsa, water, rice, salt, brown sugar, cumin, Worcestershire and black pepper. Let simmer for 30 minutes, stirring

occasionally. Transfer to a 2 quart casserole dish. Press down firmly and top with shredded cheese. Bake for 10 to 15 minutes until cheese is melted and bubbly. Garnish with cilantro or a dollop of sour cream.